# MERCURY IN FISH AND SHELLFISH

# IN THE SACRAMENTO RIVER AND NORTHERN DELTA

**April 16, 2008** 

Margy Gassel, Ph.D.
Susan A. Klasing, Ph.D.
Robert K. Brodberg, Ph.D.
Sue Roberts, M.S.

"OEHHA"
Office of Environmental Health Hazard Assessment
California Environmental Protection Agency

# Topics for Today

- Background -- Review
  - Fish Mercury Project (FMP) and study areas
  - San Joaquin River and South Delta draft advisories
  - Health benefits and risks from eating fish
- Mercury in fish and shellfish from the Sacramento River and Northern Delta
- Draft safe eating guidelines for the Sacramento River and Northern Delta



# Fish Mercury Project



The LSAG



## Fish Mercury Project

- Primary goal: protect human health
  - Measure mercury levels
  - Assess health risks and benefits from eating fish
  - Develop safe eating guidelines
  - Communicate with fish consumers
    - » With help from community leaders and county health staff



## Map of California Showing the Delta and FMP Area



## FMP Study Areas

2005: San Joaquin River and South Delta

2006: Sacramento River and Northern Delta

2007: Tributaries to the San Joaquin River and Various Reservoirs



## March 2007

Draft Safe Eating Guidelines for Fish and Shellfish from the San Joaquin River and "South Delta"





**Draft Advisories for Two Regions** 

# Color Categories San Joaquin River and South Delta draft advisories

 All fish consumption that meets the American Heart Association recommendations of two (3-ounce) servings a week = GREEN

If at least two (3-ounce) servings of fish can not be eaten in a week = RED

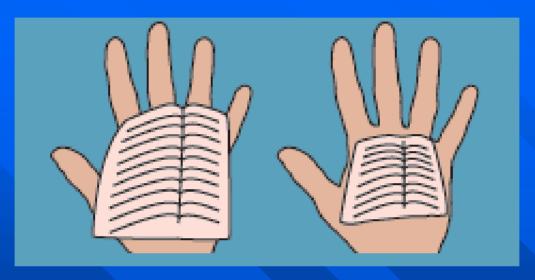


# Serving Sizes San Joaquin River and South Delta draft advisories

- Smaller serving sizes were used
  - To be consistent with nutritional guidance
  - 4 ounces of fish before cooking = 3 ounces of cooked fish = one adult serving
- OEHHA received feedback to use 8-ounce servings
- New draft advisories use 8-ounce servings (6 ounces after cooking fish)



## What is a serving?



For Adults For Children

The recommended serving of fish is about the size and thickness of your hand.
Use your hand to measure a serving of fish.
Give children smaller servings.





### SAFE EATING GUIDELINES

Based on mercury in fish from the

### **SOUTH DELTA**

Including the San Joaquin River from the Sacramento River to the Port of Stockton, and all rivers, sloughs, and flooded tracts in the Delta south of the San Joaquin River



Women of Childbearing Age, Pregnant and Breastfeeding Women, and Children 17 Years and Younger



Women Beyond Childbearing Age and Men

### **Best Choices**

Bluegill and other sunfish, catfish, clams, or cravfish

Eat up to 4 servings\* a week (Total of 12 ounces cooked fish a week)

### **Best Choices**

Bluegill or other sunfish

Daily

(Total of 21 ounces cooked fish a week)

Clams, crayfish, crappie, or carp

Eat up to 6 servings\* a week

(Total of 18 ounces cooked fish a week)

Catfish; sucker; largemouth, smallmouth, or spotted bass

Eat up to 4 servings\* a week (Total of 12 ounces cooked fish a week)

OR

### **Good Choices**

Crappie; carp; sucker; largemouth, smallmouth, or spotted bass

Eat up to 2 servings\* a week (Total of 6 ounces cooked fish a week)

### **Avoid**

Striped bass (18-35 inches) or sturgeon

No more than 4 servings\* a month (Total of 12 ounces cooked fish a month)

> Striped bass over 35 inches Do Not Eat

#### Avoid

Striped bass (18-27 inches) or sturgeon No more than 2 servings\* a month

(Total of 6 ounces cooked fish a month)

Striped bass over 27 inches Do Not Eat

> Follow the "No Consumption" warnings where signs are posted for the Port of Stockton area

\* The recommended serving size for adults is three ounces of cooked fish (four ounces prior to cooking) For more information, call OEHHA at (510) 622-3170 or visit www.oehha.ca.gov and click on "Fish"



**EHHA** California Environmental Protection Agency • Office of Environmental Health Hazard Assessment

### SAFE EATING GUIDELINES

Based on mercury in fish from the

### SAN JOAOUIN RIVER

From the Port of Stockton to Friant Dam



Women of Childbearing Age. Pregnant and Breastfeeding Women, and Children 17 Years and Younger



Women Beyond Childbearing Age and Men

### **Best Choices**

Bluegill and other sunfish, or crayfish Eat up to 4 servings\* a week (Total of 12 ounces cooked fish a week)

### **Best Choices**

Bluegill or other sunfish Daily

(Total of 21 ounces cooked fish a week)

OR

Crayfish, crappie, or carp

Eat up to 6 servings\* a week

(Total of 18 ounces cooked fish a week)

OR

Catfish or sucker

Eat up to 4 servings\* a week

(Total of 12 ounces cooked fish a week)

OR

### **Good Choices**

Catfish, crappie, carp, or sucker Eat up to 2 servings\* a week (Total of 6 ounces cooked fish a week)

#### OR

### **Good Choices**

Largemouth, smallmouth, or spotted bass Eat up to 2 servings\* a week (Total of 6 ounces cooked fish a week)

### Avoid

Largemouth, smallmouth, or spotted bass Do Not Eat

Follow the "No Consumption" warnings where signs are posted for the Port of Stockton area

\*The recommended serving size for adults is three ounces of cooked fish (four ounces prior to cooking)

For more information, call OEHHA at (510) 622-3170 or visit www.oehha.ca.gov and click on "Fish"

# San Francisco Bay-Delta Advice for Striped Bass and Sturgeon

Women ages 18-45 and children 1-17:

Striped bass 27 inches or less or sturgeon:

1 serving a <u>month</u> – and no other fish that month

Striped bass over 27 inches: Do not eat

Women over 45 years and men over 17:

Striped bass 35 inches or less or sturgeon:

2 servings a month – and no other fish that month

Striped bass over 35 inches: Do not eat



# Health Benefits from Eating Fish





# FISH FACTS Nutrients in Fish



- Fish provide protein and other essential nutrients (iron, selenium, vitamin E), and are lower in saturated fat
- Other animal protein (beef, pork) may increase your risk of some diseases
- Major source of "omega 3" fatty acids



# Benefits of Eating Fish and Omega 3s



- Studies show important health benefits from eating fish and from "omega 3s"
  - Prevents heart disease
  - Promotes development of nervous system
  - Promotes infant vision

Recent studies show that NOT eating fish during pregnancy may harm the baby



# Health Risks from Mercury in Fish

- The fetus and children are most at risk
  - The nervous system is most sensitive during development
  - The brain continues to develop through teenage years
  - Too much mercury can reduce the benefits



## Health Effects in Children

- Subtle results seen in study
  - Used specialized tests of behavior
    - No effect on IQ, coordination, reasoning, cognition (thinking)
    - Small effect on language, attention, memory
  - Compared groups of children with different levels of exposure
  - Higher exposure associated with lower scores on some tests



# Protect the Fetus and Children Balance the Benefits and Risks





# Finding the Right Balance



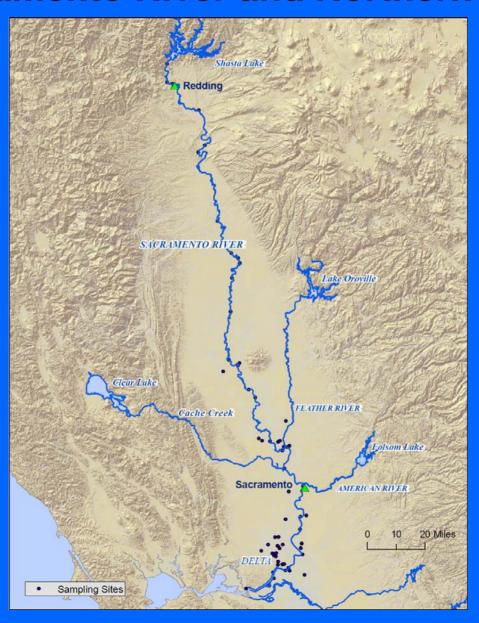




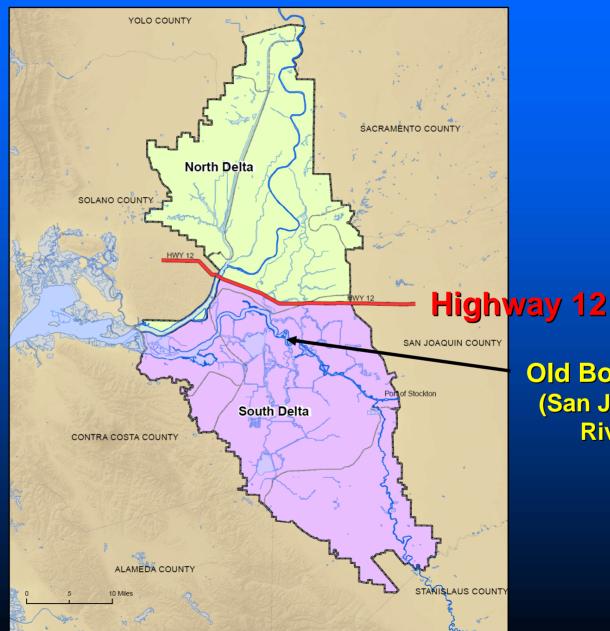
# Mercury in Fish from the Sacramento River and Northern Delta



# STUDY AREA Sacramento River and Northern Delta



## Highway 12 is New Boundary for South Delta

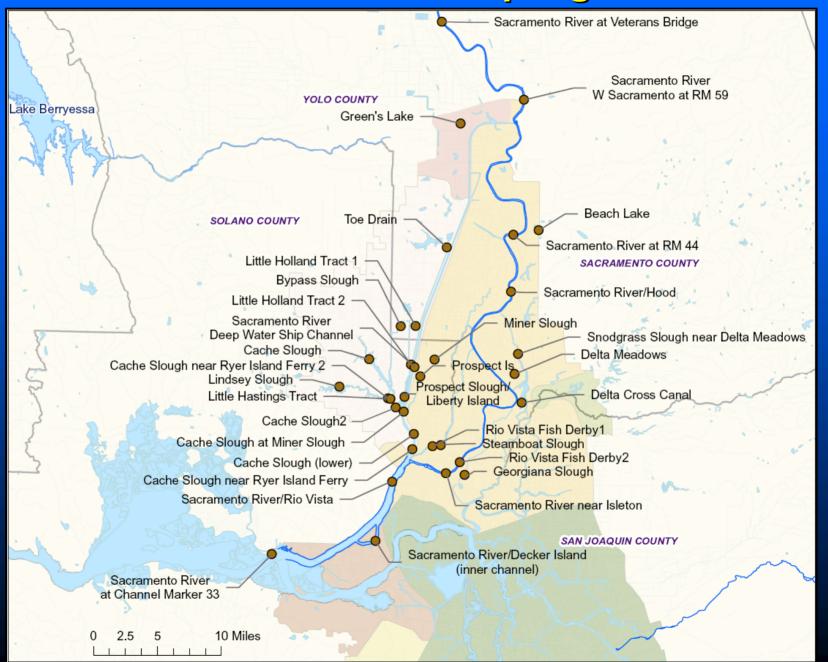


Old Boundary (San Joaquin River)

## New Names



### Northern Delta Sampling Sites



## Creeks and Sloughs Sampled

### In the Northern Delta:

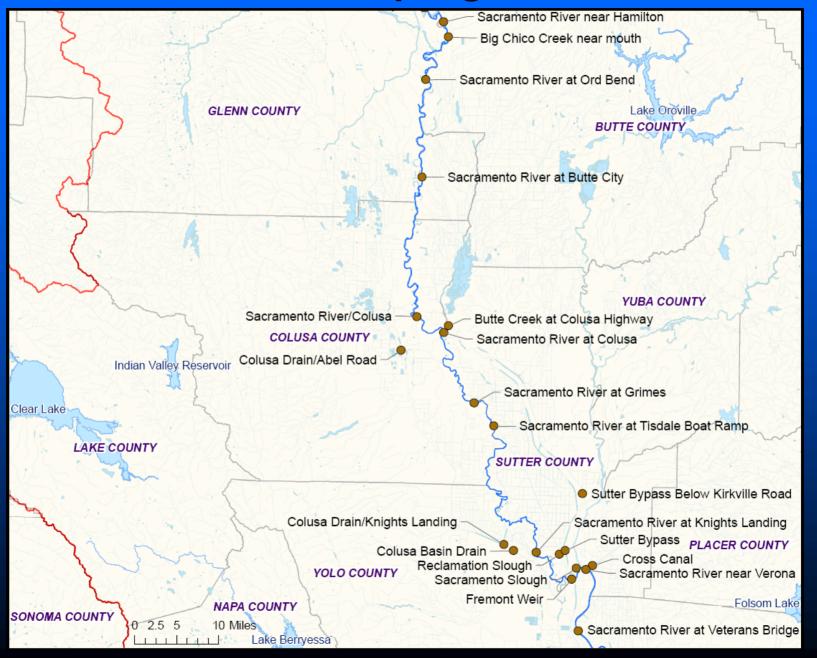
- Beach Lake
- Green's Lake
- Little Holland Tract
- Little Hastings Tract
- Delta Meadows
- Delta Cross Canal
- Toe Drain
- Deep Water Ship Channel
- Bypass, Cache, Georgiana, Lindsey, Miner, Prospect, Snodgrass, and Steamboat Sloughs

### **Near the Sacramento River:**

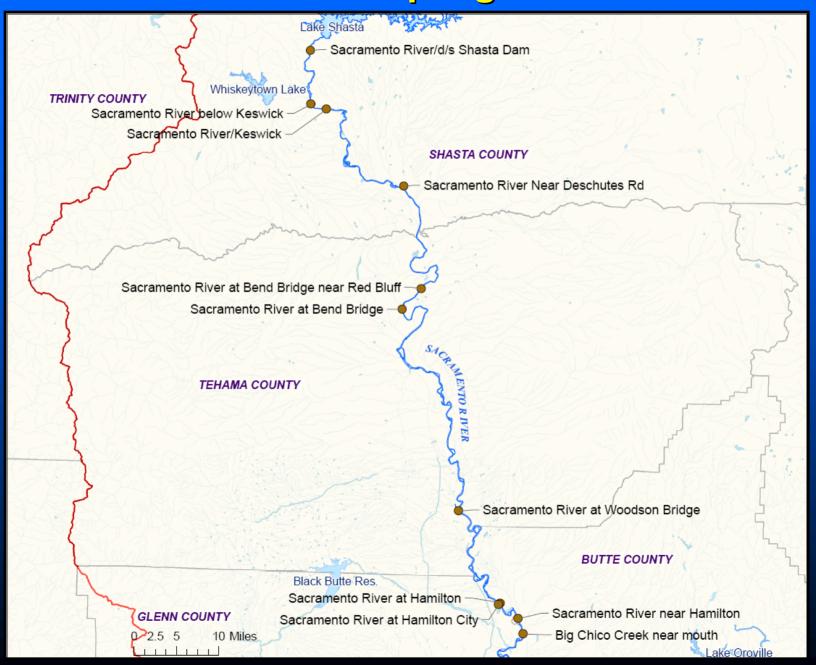
- Big Chico Creek
- Butte Creek
- Colusa Drain
- Sutter Bypass
- Cross Canal
- Reclamation Slough
- Sacramento Slough



### Sacramento River Sampling Sites - north of Delta



### Sacramento River Sampling Sites – farther north



# Average Mercury Levels

FISH & SHELLFISH	MERCURY (ppm)
Clams	.02
Rainbow trout	.14
Steelhead trout	.07
American shad	.07
Salmon	.07
Sucker	.16
Sunfish	.19
Crayfish	.20



# Average Mercury Levels

FISH & SHELLFISH	MERCURY (ppm)
Carp Goldfish Hardhead Hitch	.24 .26 .26
Crappie	.33
Catfish	.38
Pikeminnow	.44
Largemouth, smallmouth, and spotted bass	.65

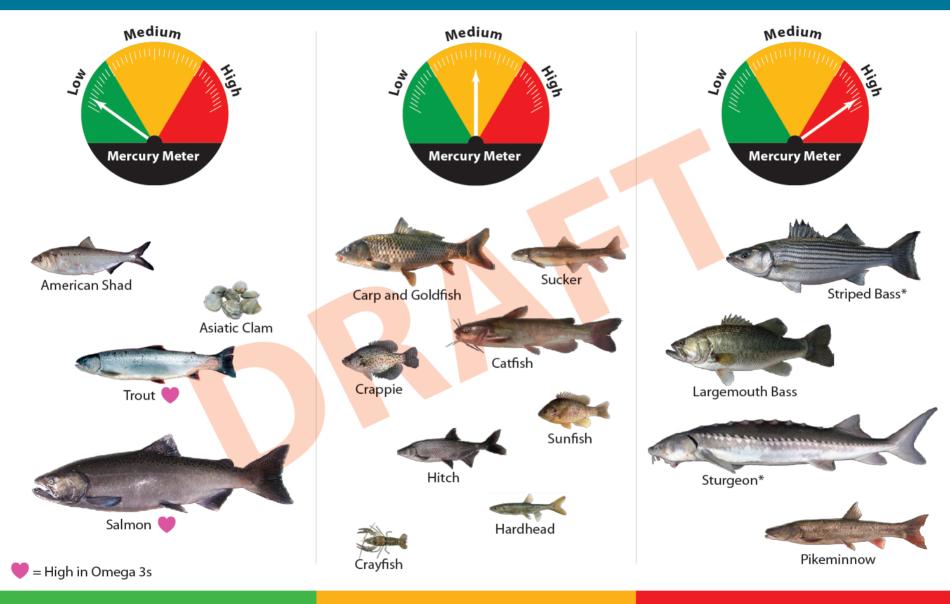


# Draft Safe Eating Guidelines for the Sacramento River and Northern Delta



### A guide to eating fish caught in the northern Delta and Sacramento River

For women ages 18 - 45, especially those who are pregnant or breastfeeding, and children ages 1 - 17



Safe to eat 3 servings per week



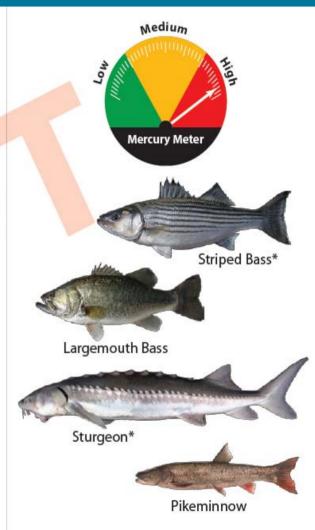
Safe to eat 1 serving per week \*Striped bass under 27 inches or sturgeon: safe to eat 1 serving per month.

### A guide to eating fish caught in the northern Delta and Sacramento River

Women over 45 and men over 17







Safe to eat 1 serving daily

OR

Safe to eat 3 servings per week Safe to eat 1 serving per week

OR

\*Striped bass under 35 inches or sturgeon: safe to eat 2 servings per month.



# Striped Bass and Sturgeon

- A special study of striped bass is underway
- Advice will be updated when completed
- Until then:

Follow the guidelines for the San Francisco Bay-Delta advisory



## Acknowledgements

California Department of Public Health (CDPH) Alyce Ujihara Lani Kent Ilinisa Hendrickson May Lynn Tan Organizers and participants in focus groups Fish Mercury Project (FMP)



## Thank you!

Comments welcome through May 27, 2008:

Margy Gassel (510) 622-3166 mgassel@oehha.ca.gov

http://oehha.ca.gov Click on "Fish"



## Water Bodies with Fish Consumption Advisories Office of Environmental Health Hazard Assessment

